

# LA VIE · BAR ROOM

---

## SIGNATURE COCKTAILS

---

### TOAST TO THE INNKEEPER · 18

pere magloire calvados.  
st. george spiced pear liqueur.  
cinnamon smoke.

### MAKE ME BLUSH · 18

st. george spirits terroir gin.  
dubonnet rouge. orgeat. prosecco.

### ESSENCE NO.1 · 18

grey goose strawberry lemongrass vodka.  
pimm's no. 1. cucumber. ginger beer.

### ALL BOOKED UP · 45

booker's 'bardstown batch' bourbon.  
cherry heering. bone marrow aroma.

### AFTERNOON IN JALISCO · 20

codigo 'g.lion barrel select' reposado tequila.  
jalapeño tincture. cointreau. grapefruit.

### THE GIN TO MY TONIC · 18

botanist islay dry gin.  
elderflower liqueur.  
sage. blueberry. yuzu. tonic.

### THE ULTIMATE 75 · 33

nolet's silver dry gin. calamansi.  
yuzu. champagne.

### THE KING'S SECRET · 20

kōhana kea hawaiian agricole rum.  
dolin génépy liqueur. calamansi.

### SAILOR'S DELIGHT · 28

angel's envy bourbon. peychaud's bitters.  
fresh apricot liqueur. orgeat. lemon.

### SMOKED ROOTS · 18

ginger infused el silencio espadin mezcal.  
olena agave. yuzu. laphroaig mist.



## WINES BY THE GLASS

---

### PROSECCO

BISOL 'JEIO' · 16  
veneto. italy.

### CHAMPAGNE

TAITTINGER · 33  
'BRUT LA FRANCAISE'  
champagne. france.

### CHARDONNAY

TYLER · 22  
santa barbara. california. 2021.

### RIESLING

REINHOLD HAART · 18  
mosel. germany. 2020.

### PINOT NOIR

FAILLA · 21  
sonoma coast. california. 2021.

### CABERNET SAUVIGNON

DAOU RESERVE · 25  
paso robles. california. 2020.

### MERLOT

CHÂTEAU PLAISANCE  
MONTAGNE-SAINT-ÉMILION · 21  
bordeaux. france. 2018.

### SPARKLING ROSÉ

GRANDIN 'BRUT ROSE' · 18  
loire. france.

### CHENIN BLANC

CHAMPALOU · 20  
'LES FONDRAUX'  
france. 2020.

### SAUVIGNON BLANC

DOMAINE DU SALVARD 'UNIQUE' · 19  
val de loire. france. 2021.

### ROSÉ

TRIENNES · 18  
provence. france. 2021

### GAMAY NOIR

FOILLARD · 19  
beaujolais. france. 2020.

### RESERVE CABERNET SAUVIGNON BLEND

KENZO ESTATE 'RINDO' · 40(3oz)  
bordeaux. france. 2017.

### SAKE

TANAKA X CHARTIER  
'BLEND 001' · 40(3oz)  
miyagi. japan.

# LA VIE · BAR ROOM

---

## ALA CARTE SELECTIONS

---

### ROYAL KALUGA CAVIAR · 69

½ ounce osetra. classic accoutrement. sour poi blini.

### EAST + WEST COAST OYSTERS · 33

half dozen. rosé mignonette. cocktail sauce.

### KAUA'I PRAWN COCKTAIL · 29

french louis sauce. smoked paprika. lemon.

### SHELLFISH PLATEAU · 109

oysters. maine lobster. kua'i prawn. kaluga caviar.

### SELECTION OF CHEESES · 21

mānoa honey. muscat wine gelée. port figs.

### WARM GOUGÈRES · 14

gruyère cheese puffs. sweetland farm chèvre. garlic pistou.

### BABY BEETS + FOIE GRAS · 24

fennel almond crème. raspberry. black sesame.

### FROG LEGS PROVENÇALE · 27

green garlic aïoli. petite salade. mustard vinaigrette.

### WINTER TRUFFLE RISOTTO · 39

tomme cheese fondue. parsnip. brown butter macadamia.

### SONOMA DUCK A L'ORANGE · 34

thumbelina carrot. crispy lentil. berbere spice.

### DRY AGED KONA AMBERJACK · 31

wilted spinach. pomme parisienne. potato leek mousseline.

### A5 MIYAZAKI WAGYU · 74

potato purée. ali'i mushroom. sauce bordelaise.

---

## BEER

---

### PILSNER

#### RADEBERGER · 12

16oz. germany.

### HAZY SOUR ALE

#### ANDERSON VALLEY

'TROPICAL' · 12

12oz. california.

### BELGIAN STRONG ALE

#### DUVEL · 15

12oz. belgium.

### SEASONAL

#### HANA KOA BREWING CO. ROTATING SELECTION · 15

16oz. hawaii.

### FRUIT LAMBIC

#### LINDEMANS LAMBIC

'FRAMBOISE' · 17

12oz. belgium.

### IMPERIAL STOUT

#### BOULEVARD WHISKEY BARREL STOUT · 15

12oz. missouri.



\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
please notify your server of any food allergies.